

RECIPE

Cloverleaf Buns



Ready in

Yield: 24 buns

Ingredients

- 2 $\frac{3}{4}$ - 3 Cups flour (700 - 750 ml)
- $\frac{1}{4}$ cup sugar (60 ml)
- 1 tsp salt (5 ml)
- 1 $\frac{1}{4}$ cup warm water (270 ml)
- 1 Tbsp active dry yeast (15 ml)
- 2 Tbsp margarine (30 ml)

Preparation

1. **Dissolve yeast in $\frac{1}{2}$ cup warm water.**
2. Blend together 1 cup flour, sugar and salt in large bowl. Add margarine, rest of water and yeast mixture. Beat 2 minutes with electric mixer at medium speed. Add $\frac{1}{2}$ cup flour and beat at high speed for 1 minute.
3. **Using a wooden spoon gradually stir in the remaining flour just enough to make a soft dough which leaves the side of the bowl.**
4. **Turn out onto lightly floured surface and knead 5 minutes. Grease dough and put into a large greased bowl, let rise over warm water for 45 minutes.**
5. Punch down and shape dough into 2.5 (1 inch) balls. Place 3 balls in each greased muffin cup. Let rise for 20 minutes.
6. Bake at 375°F for 15-20 minutes.